

## Michigan Apple-Filled Pancake Puffs



1 egg – beaten  
1 cup water  
1 teaspoon vanilla  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
2½ cups Jiffy Buttermilk Pancake Mix  
1 tablespoon melted butter or oil  
1 can Comstock Apple Pie filling  
Pioneer or Peninsula Brand Michigan  
powdered sugar

Combine ingredients in a mixing bowl in the order above except for the apple pie filling and powdered sugar.

Stir until batter is smooth.

Heat skillet or aebleskiver pan. Skillet is ready when a few drops of water sizzle on the pan.

Lightly brush pan with oil.

Pour a tablespoonful of the batter in each of the cups of the pan.

Add a teaspoonful of the Comstock apple pie filling (if the apples are too big, slice in half) on top of the batter.



Cover the apple pie filling with more batter. Turn the puffs with a spoon until all sides are golden brown.

Serve warm with powdered sugar sprinkled over the puffs.

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